FELLOWSHIP SQUARE MONTH-AT-A-GLANCE MENU – JULY 2025

	HAPPY 4 TH OF J	IULY 🌉
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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DELIVERY TIMES:	DINING ROOM HOURS:	1 Beef Pozole Soup	2 Italian Wedding Soup	3 Tomato Basil Soup	4 Loaded Potato Soup	5 Beef Minestrone Soup
Monday – Saturday: 12:00pm, 1:00pm, 4:00pm or 5:00 pm Sunday: 12:00pm, 1:00pm or	MONDAY – SATURDAY 11:30am – 5:00pm TO-GO	Shredded Red Chili- Beef Burrito Baked Fish & Fresh Pico	Chicken Piccata Moussaka (Lasagna w/ Potato, Beef, Eggplant)	Roast Pork with Applesauce Shrimp Scampi	BBQ Chicken Cheese Burger Hot Dog	Veal Parmesan with Garlic Bread Liver and Onions Cobb Salad
2:00pm Times are subject to change depending on the number of	11:30am – 5:45pm	Avocado Egg Salad Sandwich Veggie Fajitas	Catch of the Day Greek Veggie Pita	Chicken Paillard Malibu Burger w/Grilled Onions	BBQ Cheddar Black Bean Burger	Veggie Pesto Sandwich
meals placed for delivery. CONTACT NUMBER FOR DELIVERY: 520-731-6680 Ice Cream Flavor of the Month:	SUNDAY 11am – 2:00pm TO-GO Until 2:45pm	Rice Con Queso Street Corn Elote Green Beans & Bacon	Lemon Potatoes with Oregano Cauliflower with Butter & Dill Swiss Vegetable Medley	Baked Potato Zucchini Medley Sauteed Spinach	Baked Beans Sweet Corn Buttered Broccoli Apple Pie	Macaroni & Cheese Italian Seasoned Green Beans Parmesan Acorn Squash Cookies & Ice Cream
STRAWBERRY CHEESECAKE		Mandarin Orange Cake	Strawberry Fluff	Chocolate Cake		
6 Cauliflower Soup	7 Cream of Basil Soup	8 Navy Bean Soup	9 Tomato Florentine	10 Cheddar Broccoli Soup	11 Chicken with Wild Rice Soup	12 Wisconsin Cheddar Soup
Roast Beef Au Jus Catfish St. James Chicken Cordon Blue Quinoa Salad	Chef's Special Homestyle Meatloaf Chicken Fajitas Falafel with Yogurt and Dill	White Fish Supreme Beef Taco Salad Bowl BBQ Chicken Avocado Chedder Melt	Chef's Special Shepards Pie Baked Cod w/ Lemon Dill Caper Sauce Veggie Burger w/ French Fries	Italian Sausage w/Peppers & Onions Honey Dijon Chicken Salsbury Steak Veggie Stacker	Chef's Special Beef Lasagna Apricot Chicken Salad Sandwich Veggie Pesto Parmesan	Chicken Fricassee Chef Salad Stuffed Peppers Three Cheese Quiche with Fruit Garnish
Saffron Rice Glazed Acorn Squash Sauteed Spinach	Garlic Mashed Potatoes Brussel Sprouts and Bacon String Beans	Spanish Rice Sweet Corn Broccoli with Butter	Lemon Potatoes with Italian Herbs Roasted Peppers & Feta Asparagus	Roasted Herb Parmesan Potatoes Oven Roasted Beets with Feta Cauliflower Mash	Basil Parmesan Orzo Spaghetti Squash Mixed Vegetable	Lyonnaise Potatoes Sauteed Spinach & Onions Glazed Carrots
Lemon Meringue	Assorted Desserts	Buttermilk Lemon Cake	Vanilla Tart	Peach Cobbler	Strawberry Cake	Apple Crisp
13 Chicken Parm Soup	14 Chilled Asparagus Bisque	15 Gazpacho Soup	16 Minestrone, White Bean & Sausage	17 Cream of Carrot Soup	18 Cream of Asparagus	19 Mushroom Barley Soup
Roast Beef Au Jus Pan Seared Chicken Grilled Ham Steak Spinach & Feta Quiche	Chef's Special Turkey Caesar Wrap Cod Supreme Black Bean Burger	Fish Taco Beef Tostadas Red Chili Chicken Strada Bean & Cheese Burrito	Gyro & French Frys Pastitsio (Greek Lasagna) Chicken Athenian (Roast Chicken w/Herbs) Roasted Vegetable Medley with Tofu	Chef's Special Turkey Cheese Melt Smothered Pork Chop Tomato Cheese Quiche	Chef's Special Ball Park Hot Dog Tuna Melt Broccoli Cheddar Quiche	Chef's Special Beef Stroganoff Over Noodles Roasted Herb Chicken Veggie Grinder / Sweet Potato Fries
Whipped Sweet Potatoes Green Bean Almondine Carrots with Butter and Garlic	Steak Fries Peas n Carrots Zucchini Parmesan	Whipped Sweet Potato with Maple Roasted Zucchini with Queso Fresco Ranch Corn	Turmeric Basmati Rice Sauteed Spinach & Onions with Herbs Gingered Carrots	Roasted Herb Potatoes Fried Okra Broccoli with Cheese	Baked Beans Coleslaw Country Green Beans	Wild Rice & Bacon Pilaf Steamed Broccoli Peas & Mushrooms
Apple Pie	Assorted Desserts	Cherry Blueberry Cheese Delight	Lemon Meringue	Strawberry Shortcake	Cherry Cobbler	Ice Cream Sandwich
20 Chicken Tortellini Soup	21 Strawberry Coconut Soup	22 Chicken Tortilla Soup	23 Chick Pea Soup	24 Split Pea & Ham Soup	25 New England Clam Chowder	26 French Onion Soup
Sloppy Joe Chicken Marsala Herb Crusted Whitefish Stuffed Acorn Squash	Chef's Special Homestyle Meatloaf Baked Whitefish Dijonnaise Malibu Burger with Grilled Onions	Beef Nachos Tex Mex White Fish Roasted Chicken Black Bean Chili	Chef's Special Baked Fish of the Day with Sicilian Relish Cinnamon Chicken Grilled Zucchini, Hummus Wrap	Roast Beef Braised Pork Chop Baked Whitefish Italian Grilled Cheese Sandwich	Chef's Special Beef Shepherd's Pie Fried Cod Veggie Pesto Parmesan	Cod with Hollandaise Sauce Fried Chicken Liver & Onions Veggie Stacker
Baked Sweet Potato Italian Blend Parmesan Tomato	Tator Tots Green Pea Mash Chuckwagon Corn	Pinto Beans, Bacon & Green Chili Spanish Rice Broccoli Cauliflower	Roasted Pepper & Feta Cheese Sauteed Yellow Squash Sauteed String Bean & Onions	Macaroni n Cheese Butter Broccoli Peas n Carrots	Steak Fries Roasted Yellow Squash Roasted Brussel Sprouts	Mashed Potatoes Creamed Corn Sauteed Hominy
Peach Pie	Assorted Desserts	Churro	Sweet Potato Pound Cake	Chocolate Eclaire	Coconut Cream Pie	Vanilla Tart with Chocolate Sauce
27 Baked Potato Cheese Soup	28 Beef Gazpacho Soup	29 Taco Chili Soup	30 Avgolemono (Chicken Rice) Soup	31 Strawberry Soup	NEW HOURS OF	BEGINNING JULY 15, 2025
Chef's Special Baked Whitefish Dijonnaise Open Faced Roast Beef Tofu Stir Fry	Chef's Special Monte Cristo Cajun Pulled Pork Sandwich Veggie Po Boy Sandwich	Chili Con Carne Chicken Quesadilla Baked Fish with Pico Chilaquiles	Pastitsio (Greek Lasagna) Chicken Parmesan Pork Piccata Falafel w/ Fries or Hummus Dip	Chef's Special Chicken Fried Steak Tuna Melt Grilled Spinach Feta Sandwich	<u>OPERATION</u> <u>Dining Hours:</u> Sunday: 11am to 3pm Monday – Saturday	Bistro Hours: Sunday: 7am to 12pm Brunch – 10am-12pm
Whipped Garlic Red Potatoes Fresh Asparagus Seasoned Wax Beans	Scalloped Potatoes Black Eyed Peas Sauteed Cabbage	Pinto Beans with Cheese & Green Chili Roasted Yellow Squash Sauteed Hominy & Bacon	Potatoes Au Gratin String Beans w/ Tomato Sauce & Feta Creamed Corn	Cheddar Mashed Potatoes Mixed Vegetables Green Beans w/ Bacon	Lunch – 11:30am – 2pm Dinner – 4pm-7pm	Monday – Saturday Breakfast – 7am-11am Lunch/Dinner – 11am – 7pm
Cherry Pie	Assorted Desserts	Butter Rum Cake	Carrot Cake	Brownies		